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# homemakers chat

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U. S. DEPARTMENT  
OF AGRICULTURE

(Release on Receipt)

9  
3Hh  
SUBJECT: "Adaptations...Not Rationed" Information from the Office of Supply (CCC), War Food Administration.

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Good things come in small packages...ask anyone who has used small apples for cooking. They'll verify the old adage. Wanna bet?

I'll make another wager too...if you're still in the game. I'll bet your family will enjoy scalloped apples and sweet potatoes. Have you tried it? No? Then it's time you did.

Take cold boiled sweet potatoes...peel them and slice them. Place the apples and sweet potatoes in alternate layers...in a greased baking dish. Sprinkle each layer of apples with salt...sugar and fat. Add a little water and bake for 30 to 40 minutes...in an oven moderately hot. If you like...you can leave the lid off the last 15 minutes of baking...and sprinkle on bread crumbs.

Or...fried apples with onions. That's easy too...and good. Just fry sliced apples and onions...with a little fat...slowly in a skillet. Be sure to stir ever so often...don't scorch them. That's bad for the flavor.

When they're nearly tender...remove the cover...add sugar and salt. Then continue cooking until the apples and onions are lightly browned. From here on...don't waste any time...serve at once.

If you prefer your apples straight...try scalloped apples. You bake them the same way you do sweet potatoes. Just put a layer of apples in a baking dish...sprinkle with sugar and a little salt...and dot with fat. Continue...until the dish is full.

Cover and bake in a moderately hot oven...that's 375 degrees.

